



Verstegen Spices & Sauces B.V.

Industrieweg 161, 3044 AS, po box 11041, 3004 EA Rotterdam, The Netherlands

Tel. +31(0)10-2455100, Fax +31(0)10-4624707

Product Specification

Article number: 115503

Orange mint sauce

General Information

EAN code (Distribution Unit)	8712200115522
Primary packaging	PP bucket
Netto content	2,700 LT
Application	Various applications
Dosage	To taste
Country of origin	The Netherlands
Appearance	Transparant/orange brown sauce with sketch
Storage temperature	Maximum 23 °C
Storage conditions	Tenable outside refrigerator
Minimum shelf life after production	In original closed packaging: 1 year after production

Ingredients declaration

Water, sugar, fruit concentrates (9% orange, lemon), onion, modified maize starch, vinegar, spice extract, salt, flavourings (contains flavour enhancers: mono sodium glutamate and sodium guanylate), 0,2% spearmint, spices, preservatives: potassium sorbate and sodium benzoate, thickening agent: pectin, stabilizer: xanthan gum

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Nutritional values per 100 gram

Energy (kJ)	764,60	kJ
Energy (kcal)	180,10	kcal
Protein (Total)	0,58	g
Carbohydrates (Total)	42,66	g
Carbohydrates (Sugar (total))	38,48	g
Fat (Total)	0,57	g
Fat (Saturated)	0,07	g
Fat (Mono unsaturated)	0,39	g
Fat (Polyunsaturated)	0,10	g
Fibre	0,40	g
Salt	0,75	g
Sodium (as Na)	302,54	mg

(berekend aan de hand van literatuurwaarden)

Chemical / physical

	Target	Min	Max	
Specific gravity	1.22			g/ml
pH	3.2	2.9	3.5	-
Viscosity (dPas)	74	59	89	dPas

Chemical Contamination:

This product has to meet the requirements of the EU-legislation 1881/2006 (setting maximum levels for certain contaminants in foodstuffs)

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Microbiological analysis

Total plate count	max. 10000	cfu/g
Yeasts	max. 500	cfu/g
Moulds	max. 500	cfu/g
Enterobacteriaceae	max. 500	cfu/g
Salmonella	Absent in 25 g	

Regulation Ochratoxine A + DON :

Legal maximum levels DON:

Consumer ready products: 500 microgram/kg

Flour: 750 microgram/kg

Legal maximum levels Ochratoxine A:

Unprocessed cereals: 5 microgram/kg

Cereals derived products: 3 microgram/kg

Dried grapes (raisin, currant): 10 microgram/kg

Mycotoxins:

Should be grown, harvested, handled and stored in such a manner as to prevent the occurrence of aflatoxins or minimise the risk of occurrence. If found, levels should comply with existing national and / or EU legislation. EU Regulation 1881/2006 states maximum aflatoxin levels are: B1 5µg/kg and total aflatoxin 10µg/kg. These only apply to the following spices: pepper, nutmeg, ginger, turmeric and capsicums. For other spices national legislation will apply where implemented.

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Alba / allergens

Allergens are indicated as follows: + = present, - = absent

1 Milk protein	-	17 Pulses	-
2 Lactose	-	18 Nuts	-
3 Egg	-	19 Nut oil	-
4 Soya Protein	-	20 Peanut	-
5 Soya lecithin	-	21 Peanut Oil	-
6 Gluten	-	22 Sesame	-
7 Wheat	-	23 Sesame oil	-
8 Rye	-	24 Glutamates	+
9 Beef	-	25 Sulphur dioxide (E220-E227)	-
10 Pork	-	31 Coriander	-
11 Chicken	+	32 Celery	-
12 Fish	-	34 Carrot	-
13 Crustaceans	-	35 Lupine	-
14 Maize (-derivatives)	+	36 Mustard	-
15 Cacao	-	37 Molluscs	-

Alba / allergens other

Allergens are indicated as follows: + = present, - = absent

Milk derivatives	-	Wheat flour	-
Milk powder	-	Wheat meal	-
Wheat starch	-	Soya flour	-
Bread crumbs	-	Soya meal	-
Egg yolk	-		

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Consumer Information / claims

Free from	Y/N	Comment
Foreign material **	Y	

Antibiotics, Foreign mat., Pesticides:

The product has to meet the requirements of the EU-legislation 396/2005 (maximum levels residues) and paragraph 4 of the Dutch Food and Drugs legislation "Bereiding en behandeling van levensmiddelen" (pollutions).

Genetic modification	Y/N	Comment
Free from GMO ingredients	Y	
Identity preserved	N	
PCR negative	N	
GM labelling not required	Y	

Dietary / claim	Y/N	Comment
Vegetarian	N	
Vegan	N	

Process applied	Y/N	Comment
Metal detection applied	Y	
Heat treated	N	
Irradiated	N	

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General requirements

In addition to the general terms and conditions of sales and delivery (registered with the district Court of Rotterdam under number 84/2002) please be aware that this specification contains indicative data from which no rights can be derived. Because of natural occurring fluctuations in the raw materials, the data in this specification can differ little from earlier provided data. We observe the highest care regarding the product specification, the product composition as well as the ingredients used. We do not accept any liability regarding damages of any nature resulting from the use or processing of the product as mentioned in this specification.

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